



## Easy Strawberry Pie

*This is adapted from an old Weight Watcher's recipe. We have made these pies in lime, lemon and raspberry. Just substitute the gelatin, yogurt and fruit garnish with their corresponding flavors.*

### **Ingredients:**

- 1 Box Sugar-free strawberry-flavored gelatin
- 2 (8 oz.) Non-Fat, No-Added Sugar Strawberry Yogurt
- 1 (8 oz.) container Fat-Free whipped topping
- 1 prepared 9-inch reduced fat graham cracker pie crust
- 1¼ cup boiling water
- 4 Fresh Strawberries (as garnish)

### **Directions:**

In large heat resistant bowl, dissolve gelatin in boiling water. With wire whisk, stir in yogurt; use wooden spoon to fold in whipped topping. Transfer mixture to prepared crust. Refrigerate for minimum of 3 hours. Garnish with strawberries. **Serves 8**

### **Nutrition Facts Per Serving:**

Calories	160	Saturated Fat	0.5 gm	Carbohydrate	30 gm
Fat	4 gm	Sodium	190 mg	Fiber	0 gm

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